

**BY ORDER OF THE
SECRETARY OF THE AIR FORCE**



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Aerospace Medicine

FOOD SAFETY PROGRAM

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This instruction implements Air Force Policy Directive (AFPD) 48-1, *Aerospace Medicine Enterprise*. It provides guidance for all Air Force food service operations and medical food and sanitation inspection offices in preventing food-borne illnesses. This instruction should be used with the most recent edition of the AFMAN 48-147, *Tri-Service Food Code*. See attachment 1 for a glossary of references, prescribed forms, adopted forms, abbreviations, and acronyms. This instruction applies to all Regular Air Force (RegAF) personnel, AF Reserve Command (AFRC) and Air National Guard (ANG) personnel, direct reporting units and field operating agencies. This instruction applies to employees working under government contract or private contractors performing work under government contracts, or State employees with traditional Guard positions, who are covered under their organizational standards. Contractors are solely responsible for compliance with Occupational Safety and Health Administration standards and the protection of their employees unless otherwise specified in their contract. This publication requires the collection and/or maintenance of information protected by the Privacy Act of 1974. The authorities to collect and or maintain the records prescribed in this publication are Title 37 United States Code, Section 301a and Executive Order 9397, *Numbering Systems for Federal Accounts Relating to Individual Persons*. Forms affected by the Privacy Act must have an appropriate Privacy Act statement. System of records notice F044 AF SG E, Medical Record System, applies. Ensure that all records created as a result of processes prescribed in this publication are maintained in accordance with Air Force Manual (AFMAN) 33-363, Management of Records, and disposed of in accordance with the Air Force Records Disposition Schedule (RDS) located in the Air Force Records Information Management System (AFRIMS). This publication may be supplemented at any level, but all direct supplements must be routed through Headquarters (HQ) to the office of primary responsibility (OPR) of this publication for coordination prior to certification and approval. Send comments and suggested improvements

on AF Form 847, *Recommendation for Change of Publication*, through appropriate functional chain of command, to Surgeon General of the AF, AF Medical Support Agency, Public Health Branch (AFMSA/SG3PM), 7700 Arlington Blvd Ste. 5151, Falls Church, VA 22042-5151. The authorities to waive wing/unit level requirements in this publication are identified with a Tier (“T-0, T-1, T-2, T-3”) number following the compliance statement. See AFI 33-360, *Publications and Forms Management*, for a description of the authorities associated with the Tier numbers. Submit requests for waivers through the chain of command to the appropriate Tier waiver approval authority, or alternately, to the Publication OPR for non-tiered compliance items.

SUMMARY OF CHANGES

This interim change revises AFI 48-116 by (1) clarifying the requirement that Public Health SNCOs be certified to conduct Food and Water Risk Assessments; (2) correcting the food facility inspection ratings as indicated in AFMAN 48-147, Tri-Service Food Code; and (3) adopting changes to compliance statements and tiering recommended by HAF Information Management compliance statement review.

Chapter 1

PROGRAM OVERVIEW

1.1. Overview: Food safety and quality assurance standards outlined in this instruction apply to all food service operations on Air Force installations. AFI 48-116 is a supplement to federal, state, local, and tribal regulations. Installation Commanders must ensure familiarity with and adherence to additional DoD, U.S. Air Force, Federal, state, local/tribal regulations (e.g., State/local guidelines for child daycare centers). (T-0).

Chapter 2

ROLES AND RESPONSIBILITIES

2.1. The Air Force Surgeon General (HQ USAF/SG) will.

2.1.1. USAF/SG is the Office of Primary Responsibility for providing oversight and guidance for the Food Facility Sanitation Program.

2.1.2. Establish an effective food protection, safety and quality assurance program.

2.1.3. Establish resources and implementation instructions for Food Facility Sanitation program to protect public health.

2.2. Installation Commander will.

2.2.1. Establish and support an effective food safety and quality assurance program and ensure compliance with federal and state laws, DoD policy, and AF instructions as identified in attachment 1. (T-0).

2.2.2. Ensure food and water safety are included in mission threat briefings for deploying personnel. (T-0).

2.2.3. Ensure receipt, shipment, and storage points are protected from intentional contamination or harmful or malicious tampering as part of installation vulnerability assessments and response plans IAW AFMAN 10-246, *Food & Water Protection Program*. (T-1).

2.3. Force Protection Working Group/Threat Working Groups. Review base food defense measures and implement risk management procedures to reduce vulnerabilities IAW AFMAN 10-246, *Food & Water Protection Program*.

2.4. Procurement/Contracting Offices. Procurement/Contracting Officers shall purchase foods from approved sources in collaboration with Public Health (PH). (T-1). Procurement/Contracting Officers must ensure the approved food sources conform to the following criteria:

2.4.1. Listed in the US Army Public Health Command (USAPHC) circular 40-1, *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*, unless exempt IAW USAPHC Circular 40-1. This circular also describes procedures for requesting an initial sanitation audit of new vendors. (T-0).

2.4.2. Listed by PH as a locally approved establishment. (T-0).

2.4.3. Food Establishments listed in Federal Approved Sources (USDA, USDC, FDA) may serve as sources for Armed Forces Procurement for the covered or coded products as listed in USAPHC Circular 40-1. (T-0).

2.5. The Base Civil Engineer will.

2.5.1. Review site selection and construction for field contingency food services with PH. (T-1).

2.5.2. Review new food facility designs, food facility remodeling plans and equipment packages, with PH and Bioenvironmental Engineering to ensure facilities are designed to

meet food safety, sanitation standards, and water supply design appropriate to their intended use. (T-1).

2.5.3. Provide technical consultation on entomology activities and pesticide application to food facility managers. (T-1).

2.6. Facility Supervisors/Managers will.

2.6.1. Ensure foods are procured from approved sources in collaboration with the Procurement/Contracting office and the PH Office. (T-0).

2.6.2. Inspect potentially hazardous food upon receipt for wholesomeness, condition, age at time of delivery, packaging integrity, source approval, and sanitary condition of delivery vehicles. (T-1).

2.6.2.1. Ensure receipt inspections of fresh meats, waterfoods, and shell eggs are documented for every delivery. (T-1). Other receipt inspections require proper documentation weekly. (T-1). Facility Supervisors/Managers must ensure all documentation is maintained for 1 year (if no discrepancies are outstanding) and disposed of IAW the RDS located in AFRIMS. (T-1).

2.6.2.2. The Facility Supervisors/Managers shall use integrated pest management procedures to control pests and to minimize the use of chemical pesticides IAW base integrated pest management plan. (T-2).

2.6.3. Ensure food handlers are trained on identifying unwholesome foods and their proper disposition. (T-1).

2.6.4. Integrate food safety procedures into all aspects of food service operations. (T-1).

2.6.5. Designate a Person In Charge who can demonstrate knowledge IAW para 2-102.11 of AFMAN 48-147 or has completed a Food Protection Manager Certification examination process that is evaluated and listed by a Conference for Food Protection (CFP)-recognized accrediting agency as conforming to the CFP Standards for Accreditation of Food Protection Manager Certification Program. (T-0).

2.6.6. Conduct a minimum 4 hour initial food protection training for food employees within 30 days of employment, as well as formal, continuous, on-the-job training throughout their employment. (T-0). Refresher training is completed annually. (T-0). Facility Supervisors/Managers must ensure all training includes or is supplemented with the unique aspects of a military population and the impact food handling can have on readiness. (T-2).

2.6.7. Monitor the effectiveness of food protection training programs using Hazard Analysis and Critical Control Point (HACCP) principles, or equivalent system that has been approved by PH. (T-0).

2.6.8. Ensure employees are free of apparent health conditions that would preclude them from safely handling food IAW Chapter 2 of AFMAN 48-147. (T-0).

2.6.9. Reject foods that are unfit for their intended purpose (i.e. retail sale due to low customer appeal) and/or that are unwholesome. Contact PH concerning wholesomeness issues. PH does not need to be notified if there is no health concern. (T-0).

2.6.10. Ensure food service equipment meets or exceeds National Sanitation Foundation standards or equivalent standards in AFMAN 48-147. (T-0).

2.6.11. Investigate and follow up on ALFOODACT messages and any other vendor recalls IAW DLAR 4155.26, *DoD Hazardous Food and Nonprescription Drug Recall System*. Notify PH when items of interest are identified. (T-0).

2.6.12. Ensure all vending machines are approved by the National Sanitation Foundation, or meet National Automatic Merchandising Association Standards. Assure PH involvement when planning to install vending machines with potentially hazardous foods, or if they presently exist. (T-0).

2.7. Aerospace Medicine Council (AMC) or Equivalent Medical Treatment Facility (MTF) Council will:

2.7.1. Approve the frequency of food facility sanitary inspections recommended by PH for the installation IAW AFMAN 48-147, to include afterhours/weekend inspections ensuring all phases of operations are evaluated. (T-0). Food Facility Risk Assessments using DD Form 2972 may be used to justify reductions or increases in prescribed inspection frequencies.

2.7.2. Approve the frequency of inspection recommended by PH for locally approved sources. (T-1).

2.7.3. Approve the frequency and procedures recommended by PH for assuring food safety on military aircraft that serve potentially hazardous foods. Note: This applies to aircraft that serve food not prepared in the in-flight kitchens. (T-1).

2.8. Public Health will:

2.8.1. Is the “regulatory authority” for Air Force Food Protection activities as prescribed in AFMAN 48-147.

2.8.2. At stand-alone AFRC installations, PH is the full-time Bioenvironmental Engineer and PH technician, typically aligned under the Mission Support Group. At installations where Regular Air Force (RegAF) is host and Reserve Wing/Group is tenant, PH is the RegAF Military Treatment Facility PH Flight.

2.8.3. Provide an annual update/trend analysis on the status of the base food protection program to the MTF Commander, the Force Support Squadron Commander, the Mission Support Group Commander, Exchange and Defense Commissary Agency (DeCA) managers, and the Installation Commander. Provide a weekly update at deployed locations. (T-2)

2.8.4. Provide definitive medical recommendations on approved food sources to procurement offices. (T-0).

2.8.5. Communicate/collaborate with local, state, and federal food safety officials on current food safety issues. Maintain a current contact list of persons responsible for an outbreak investigation, i.e. local lab officials, local/state health officials, etc. (T-0).

2.8.6. Train and provide consultative services to food facility managers concerning wholesomeness, condition, packaging integrity, source approval, sanitary condition of delivery vehicles, and proper storage of foods at delivery to ensure suitability for intended purposes. (T-0).

2.8.7. Conduct receipt inspections when requested by the facility managers to prevent major financial losses to the government. Review documentation of receipt inspections at each routine evaluation. (T-0).

2.8.8. Provide medical expertise on food protection while in-garrison and at deployed locations. (T-0).

2.8.9. Review and communicate food protection requirements prior to construction and major remodeling of food facilities, both in-garrison and at deployed locations. (T-1).

2.8.10. Approve initial/annual food protection training for food service employees. (T-0).

2.8.11. Provide annual food protection training for food service supervisors. (T-0) Public Health officials must ensure the training includes the importance of complying with AFMAN 48-147 to ensure the safe receipt, storage, preparation, and service of foods. (T-0). Training should also highlight the unique aspects of a military population and impact food handling can have on readiness. Nationally recognized training system with prior approval (i.e. ServSafe training) can be used to replace basic food safety training; however, training still needs to be accomplished to highlight the unique aspects of a military population as well as food defense. (T-0).

2.8.12. Report nonconforming food inspection results on DD Form 1232, *Quality Assurance Representative's Correspondence*. Annotate the form with "The food items listed are unfit for human consumption" or "unfit for intended use". Clearly state the details regarding the unfit conditions. For DeCA facilities, annotate nonconforming results on DeCA Form 10-21, *Product Inspection Report*. (T-2).

2.8.13. Investigate , document, and report infested subsistence IAW MIL- STD 904C, *Guidelines for Detection, Evaluation, Identification, and Prevention of Pest Infestation of Subsistence* and DLAM 4155.6, *Entomological Laboratory Identification*. (T-0).

2.8.13.1. PH will inspect stored operational rations for line units IAW the Defense Logistics Agency (DLA) Troop Support Handbook 4155.2, *Inspection of Composite Operational Rations*. (T-0).

2.8.13.2. PH personnel will maintain a log of all inspections to include dates and outcomes, as well as the current condition code of the operational rations. (T-2). PH personnel will provide completed inspection reports to the accountable officer and DLA. (T-2).

2.8.14. Conduct surveillance inspections (for rations other than operational rations) IAW the Joint Surveillance Inspection Manual. The frequency of such inspections should be based on amounts of rations stored, environmental conditions under which rations are stored and mission requirements. (T-0).

2.8.15. Determine wholesomeness for foods exposed to refrigeration failure (T-1). Recommend use of the NATICK/TR-88/050 *Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure*.

2.8.16. Reject or condemn unwholesome foods. (T-1).

2.8.16.1. A PH Officer or a medical officer must sign the loss certificate if the loss exceeds \$1000 per incident. (T-2). Qualified PH technicians (Craftsman or higher) may

sign certificates for losses not exceeding \$1000 per incident. PH is not required to sign off on items being rejected for quality only. The PH representative must observe the destruction. (T-2). The PH representative will evaluate distressed or damaged items only if they are to be sold or distributed to consumers. (T-2).

2.8.16.2. The PH representative will provide written feedback to the responsible commander on how to prevent future losses during storage and maintain a copy of the feedback in the facility's folder in PH. (T-2).

2.8.17. Use the following prescribed forms as certificates of unfitness: (T-2).

2.8.17.1. For Exchange: AF Form 3516, *Food Service Inventory Transfer Receipt*

2.8.17.2. For DeCA: DeCA Form 70-51, *Tally In/Tally Out Sheet*

2.8.17.3. For other government owned food: DD Form 708, *Salvage Operations*

2.8.18. Consult with facilities, threat working groups and force protection working groups on food defense reviews and issues IAW AFI 10-245, Antiterrorism (AT), AFMAN 10-246, *Food & Water Protection Program*, and AFI 41-106, *Medical Readiness Program Management*. (T-1).

2.8.18.1. PH personnel will provide expertise, utilizing an Operational Risk Management approach (specifically HACCP principles), in defining critical points in the food system from source through distribution, as applicable, which must be protected from intentional contamination in support of PH's annual food protection program responsibilities. (T-1). Instances where source assessment may be applicable are temporary food facilities, deployed settings or instances when locally procured food is involved.

2.8.18.2. PH personnel will provide expertise in defining critical points in the food system with regards to storage, preparation and service for all food operations within the responsibility of the MDG/CC which is protected from intentional contamination or malicious destruction utilizing an ORM approach. (T-1).

2.8.19. Inspect base food service operations to verify compliance with AFMAN 48-147 and document inspections using the DD Form 2973, *Food Operation Inspection report*. (T-0). PH personnel will ensure all phases of facility operation are conducted to include weekend and after hours. (T-0).

2.8.19.1. Senior PH personnel (i.e., officer and senior non-commissioned officer) shall document review of all inspection forms for completion, accuracy, and proper application of AFMAN 48-147. (T-2).

2.8.19.2. PH will send non-compliant and partially compliant reports (as well as chronic or significant repeat discrepancies) to the Aeromedical Commander (or equivalent), Medical Group Commander, and Mission Support Group Commander. (T-1) Additional reporting to these agencies may also be warranted as determined by the Public Health Flight Commander (or equivalent). PH must inform the Wing Commander of issues that could impact the mission. (T-1).

2.8.19.3. PH personnel will also send non-compliant and partially compliant reports, as well as chronic or significant repeat discrepancies, on contractor-operated, Exchange, or

DeCA facilities to the contracting authority, HQ Exchange, or HQ DeCA, respectively. (T-1).

2.8.19.4. PHOs and PH technicians (E7 and above) shall be certified to conduct Food and Water Risk Assessments (as defined by DoDD 6400.04E) as mission requires (T-1).

2.8.19.5. All PH personnel assigned to a deployable asset must remain proficient on performing food facility Sanitation Inspections IAW AFMAN 48-147. (T-0).

2.8.20. Maintain food safety and sanitation oversight IAW AFMAN 48-147 and as approved through the AMC, for seasonal and Temporary Food Service Operations associated with air shows, festivals, wing sanctioned events (i.e. Top3, Chief's Group, private organizations, etc.) and similar installation events. (T-0). Foods served/sold to the general public cannot include home processed wild game or other meats, or home-canned/home-jarred foods, or dairy products from unapproved sources. All foods served/sold must originate from a government inspected facility. (T-0).

2.8.21. Conduct annual in-service training on food-borne illness investigation plans. (T-1).

2.8.21.1. Training includes all medical personnel that would be critical to the proper investigation of a food-borne illness. Examples include emergency departments, enlisted and officer nursing staffs assigned to primary care management teams, the pro-staff, and laboratory personnel. An actual food-borne illness may substitute for training if the topics below and the incident's After Action Report are shared with or briefed to all medical personnel described above. This requirement also applies to all Traditional Reserve PH personnel and Traditional Reserve medical personnel critical to the proper investigation of a food-borne illness who are assigned to a Reserve Medical Unit. Training must include the following topics:

2.8.21.1.1. Roles and responsibilities, procedures for identifying an outbreak, taking a history with emphasis on foods consumed, case definitions, collecting appropriate laboratory samples, verifying diagnoses, and statistical data analysis. (T-1).

2.8.21.1.2. Training may be incorporated into a larger scale food protection exercise to include involvement with Security Forces, civilian law enforcement authorities, and local civilian public health authorities. (T-1).

2.8.21.2. Training may be incorporated into a larger scale food protection exercise to include involvement with Security Forces, civilian law enforcement authorities, and local public health authorities. (T-1).

2.8.22. Investigate and report all food-borne illness outbreaks to MAJCOM/SGP and the state health department. In instances of suspected food-borne illness outbreaks PH will work with the Lab to activate the Lab Response Network. (T-1).

2.8.23. Use the following forms for food-borne investigations: (T-1).

2.8.23.1. AF Form 431, *Food Poisoning Outbreak – Individual Case History*, to record foods consumed during the preceding 72 hours.

2.8.23.2. AF Form 432, *Time Distribution of Persons Affected*, to tabulate onset data.

2.8.23.3. For food-borne illness outbreaks, complete CDC 52.13, *Investigation of a Foodborne Outbreak*, and send to MAJCOM/SGP and in CONUS, Alaska, or Hawaii, to

the state health department so they may, in turn, report complete state information to CDC. Do NOT report foodborne outbreaks directly to CDC. ANG Guard Medical Units (GMU) must also report any food borne illness outbreaks to their State Joint Forces Headquarters. (T-0).

2.8.24. Report each confirmed case IAW AFI 48-105, *Surveillance Prevention and Control of Disease and Conditions of Public Health or Military Significance*. Additionally, notify USAFSAM/PHR of confirmed outbreaks. (T-1).

2.8.25. Assistance in any outbreak investigation, including food-borne and water-borne, is available from USAFSAM/PHR. Be sure to notify MAJCOM medical leadership when this assistance is required or requested. (T-1).

2.8.26. Inspect and approve, as appropriate, local food establishments not listed in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement when requested by the installation commander. (T-1) Use AFMAN 48-147 (for retail establishments) and/or Mil Std 3006C, *Sanitation Requirements for Food Establishments* and Mil HDBK 3006C, *Guidelines for Auditing Food Establishments* to inspect and approve local food serving establishments and sources. PH will approve local facilities for a specific product or products. (T-1). PH recommends approval and inspection frequency or disapproval to AMC. (T-1). PH coordinates local food establishment evaluations with USAFSAM/PHR Food Protection Team. PH will ensure these sources may only provide food to the approving base. (T-1).

2.8.27. Inspect restaurants and/or catering services providing food for base functions for OCONUS installations only. For CONUS bases, inspect large events or events of potential public health/food security significance. PH will review local health department sanitation inspections, if available, as part of the approval process to assist with determining force/food protection issues and recommendations for frequency of on base inspections. (T-1).

2.8.28. Establish procedures to receive and investigate ALFOODACT, DSCP Alert messages and food recalls from recognized regulatory authorities as well as any community awareness necessary to alert the populations of the recall. Investigations need to be done in a timely manner to reduce the risk of negative or adverse outcomes. PH shall maintain a log, listing the outcome of each message to include whether or not the product was found on an installation, and if so, the final disposition of the product(s). (T-1).

2.8.29. Determine the appropriateness and interval of aircraft inspections (if such missions exist) in consultation with the AMC. Note: This does not include meals from flight kitchens.

2.8.29.1. The HQ Air Mobility Command Force Protection Working Group establishes Force Protection procedures for all Air Mobility Command contracts and Statements of Work (SOW) including contracts for DOD Contract Airline support IAW the Air Mobility Command supplement to AFI 10-245, *Antiterrorism* (AT). The HQ AMC, Command PH Officer will coordinate with other MAJCOM PH leadership to ensure that Food Safety and Security processes are adequately evaluated. (T-1).

2.8.29.2. MAJCOM PH Officers at the request of HQ AMC may require their base-level PH personnel to assist in evaluating the processes for AMC aircraft. Base-level PH

Flights/Elements may increase the frequency of these evaluations if Force Protection conditions warrant.

THOMAS W. TRAVIS, Lieutenant General,
USAF, MC, CFS
Surgeon General

Attachment 1**GLOSSARY OF REFERENCES AND SUPPORTING INFORMATION*****References***

AFMAN 10-246, *Food and Water Protection Program*, 01 August, 2014

AFMAN 33-363, *Management of Records* 24 May, 2014

AFMAN 48-147, *TriService Food Code*, 01 August, 2014

AFPD 48-1, *Aerospace Medicine Enterprise*, 23 August, 2011

AFI 10-245, *Antiterrorism (AT)*, 21 September, 2012

AFI 33-360, *Publications and Forms Management*, 25 September, 2013

AFI 41-106, *Medical Readiness Program Management*, 01 July, 2011

AFI 48-101, *Aerospace Medicine Enterprise*, 19 October, 2011

DLA Troop Support Handbook 4155.2, *Inspection of Composite Operational Rations*, 01, November, 2010

DLAR 4155.26, *DoD Hazardous Food and Nonprescription Drug Recall System*,

DODD 6400.04E, *DoD Veterinary Public and Animal Health Services*

NATICK/TR-88/50, *Guide to the Salvage of Chilled/Frozen Foods Exposed to Refrigeration Failure*, 01 April, 1988

MIL-HDBK 3006C, *Guidelines for Auditing Food Establishments*, 1 June, 2008

MIL-STD 3006C, *Sanitation Requirements for Food Establishments*, 1 June, 2008

MIL-STD 904C, *Detection, Identification, and Prevention of Pest Infestations of Subsistence*, 15 July, 2010

USAPHC Circular 40-1, *Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement*, 01 June, 2012

Prescribed Forms

AF Form 431, *Food Poisoning Outbreak*.

AF Form 432, *Time Distribution of Persons Affected*.

AF Form 3516, *Food Service Inventory Transfer Receipt*

Adopted Forms

DeCA Form 10-21, *Product Inspection Report*

DeCA Form 70-51, *Tally In/Tally Out Sheet*

DD Form 708, *Salvage Operations*

AF Form 847, *Recommendation for Change of Publication*

DD Form 2973, *Food Operation Inspection Report*

DD Form 1232, *Quality Assurance Representative's Correspondence*.

PHS Form 52.12 CDC, *Investigation of a Water-borne Outbreak*.

PHS Form 52.13 CDC, *Investigation of a Food-borne Outbreak*

Abbreviations and Acronyms

AF—Air Force

AFI—Air Force Instruction

AFMOA—Air Force Medical Operations Agency

AFPD—Air Force Policy Directive

AFR—Air Force Regulation

AFRIMS—Air Force Records Information Management System

ALFOODACT—The Department of Defense messaging system to identify food recalls

AMC—Aerospace Medicine Council

HACCP—Hazard Analysis and Critical Control Points

HQ—Headquarters

CDC—Centers for Disease Control and Prevention

CONUS—Continental United States

DeCA—Defense Commissary Agency

DoD—Department of Defense

Exchange—Army and Air Force Exchange

FDA—Food and Drug Administration

GMU—Guard Medical Unit

MAJCOM—Major Command

MIL-HDBK—Military Handbook

MIL-STD—Military Standard

MTF—Medical Treatment Facility

OPR—Office of Primary Responsibility

RDS—Records Disposition Schedule

RegAF—Regular Air Force